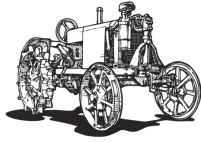


TIMBERSTONE

GRILL



FEATURING LOCALLY
SOURCED INGREDIENTS, MEATS
& REGIONAL CUISINES

FOOD PACKAGES ARE PREMIUM, GOLD, OR DIAMOND. THEY ARE ALL AVAILABLE AS BUFFET SERVICE. PLATED DINNER SERVICE WILL INCUR AN ADDITIONAL FEE. A 20 PERCENT ADMINISTRATIVE FEE AND NY STATE SALES TAX WILL BE ADDED TO ALL PACKAGE PRICING.

VEGETARIAN OR VEGAN MEALS WILL BE SERVED PLATED UPON REQUEST

CHILDRENS MEALS WILL BE SERVED PLATED PLEASE CHOOSE ONE OPTION: GRILLED CHEESE, CHEESEBURGER WITH FF, CHICKEN FINGERS, PASTA WITH MEATBALLS OR BUTTER

ALTERATIONS OR SUBSTITUTIONS TO THE MENU CAN BE DISCUSSED WITH THE CHEF

PREMIUM \$45.00

PER PERSON

ARTISANAL CHEESE,
CRUDITÉS &
SEASONAL FRESH
FRUIT SELECTION

- DOMESTIC CHEESES
- CROSTINI AND CRACKERS
- SPINACH PARMESAN & ARTICHOKE DIP
- THREE HAND PASSED HORS D'OEUVRES

DINNER BUFFET

2 SALAD SELECTIONS
CHEF CARVED SIRLOIN
CHOICE OF CHICKEN
CHOICE OF SEAFOOD
THREE SEASONAL SIDES

GOLD \$55.00

PER PERSON

ARTISANAL CHEESE,
CRUDITÉS, FRUIT &
CHARCUTERIE

- DOMESTIC & IMPORTED CHEESES
- LOCAL AND IMPORTED MEATS
- CROSTINI & CRACKERS
- SPINACH PARMESAN & ARTICHOKE DIP
- THREE HAND PASSED HORS D'OEUVRES

DINNER BUFFET

2 SALAD SELECTIONS
CHEF CARVED NY STRIP
CHOICE OF CHICKEN
CHOICE OF SEAFOOD
THREE SEASONAL SIDES

DIAMOND \$65.00

PER PERSON

ARTISANAL CHEESE,
CRUDITÉS, FRUIT &
CHARCUTERIE

- DOMESTIC & IMPORTED CHEESES
- LOCAL AND IMPORTED MEATS
- CROSTINI & CRACKERS
- SPINACH PARMESAN & ARTICHOKE DIP
- FOUR HAND PASSED HORS D'OEUVRES

DINNER BUFFET

2 SALAD SELECTIONS
CHEF CARVED PRIME RIB
CHOICE OF CHICKEN
CHOICE OF SEAFOOD
THREE SEASONAL SIDES

TIMBERSTONE

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PASSED HORS D'OEUVRE SELECTIONS

- TERIYAKI CHICKEN AND GRILLED PINEAPPLE SKEWER
 - TEARDROP TOMATO, MOZZARELLA AND FRESH BASIL SKEWER
 - SPANAKOPITA TARTLET WITH SPINACH AND FETA CHEESE
 - TOMATO ARTICHOKE AND PARMESAN FILLED MUSHROOM CAPS
 - ITALIAN SAUSAGE AND PARMESAN FILLED MUSHROOM CAPS
 - BUTTERMILK CHICKEN AND WAFFLE CANAPÉ WITH MAPLE SYRUP DRIZZLE
 - BARBECUED PULLED PORK ON CRISPY TORTILLA ROUND WITH GREEN APPLE SLAW
 - GRILLED FENNEL, ITALIAN SAUSAGE, GOAT CHEESE AND SUN DRIED TOMATO FLATBREAD PIZZETTAS
- PREMIUM PASSED ITEMS +4PP**
- AHI TUNA POKE SPOONS WITH WAKAME SEAWEED, PICKLED GINGER, AND WASABI
 - CRAB FILLED MUSHROOM CAPS WITH HAVARTI GRATIN
 - APPLE WOOD SMOKED BACON WRAPPED SCALLOPS
 - MINI MARYLAND STYLE CRAB CAKES WITH CAPER REMOULADE

SEAFOOD OPTIONS (CHOOSE ONE)

- GRILLED SWORDFISH WITH A TOMATO, ARTICHOKE CAPER BEURRE BLANC
- FILET OF SALMON WITH A HONEY CHIPOTLE GLAZE
- PISTACHIO CRUSTED SALMON SERVED WITH A TRI CITRUS BUTTER SAUCE
- BLACKENED MAHI MAHI WITH A PINEAPPLE MANGO SALSA +4PP

CHICKEN OPTIONS (CHOOSE ONE)

- BOURSIN STUFFED CHICKEN ROULADE WITH ROASTED RED PEPPER AND FRESH SPINACH, FINISHED WITH A FINGER LAKES CHARDONNAY BUTTER SAUCE
- CHICKEN BRUSCHETTA VINE RIPE TOMATO, BASIL PESTO, WHOLE MILK MOZZARELLA AND BALSAMIC REDUCTION
- PARMESAN CRUSTED CHICKEN TOPPED WITH AN ARTICHOKE AND SUN-DRIED TOMATO CREAM

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SALAD COURSE (CHOOSE TWO)

- SALAD OF ORGANIC BABY KALE AND FRESH SPINACH, VINE RIPENED TOMATO, LOCAL FETA CHEESE AND KALAMATA OLIVES, SHAVED RED ONION, FRESH OREGANO AND LEMON VINAIGRETTE
- CAPRESE SALAD WITH LOCAL VINE RIPENED TOMATOES, FRESH BUFFALO MOZZARELLA, WHOLE BASIL LEAVES, AGED BALSAMIC VINEGAR AND EXTRA VIRGIN OLIVE OIL +5PP
- STRAWBERRY ROMAINE SALAD WITH CANDIED PECAN, PETITE ORANGE SEGMENTS, CAYUGA BLUE AND CHAMPAGNE VINAIGRETTE
- CLASSIC GARDEN SALAD ARTISAN LETTUCES, ENGLISH CUCUMBER, GRAPE TOMATO, AND SPIRALIZED CARROT, AGED BALSAMIC VINAIGRETTE
- CLASSIC CAESAR WITH SHAVED PARMESAN AND GARLIC CROUTONS

CHOOSE YOUR SIDES (PICK 3 OF THE FOLLOWING)

- ROASTED GARLIC WHIPPED POTATOES
- VEGETABLE RISOTTO
- APPLE-WOOD BACON ROASTED BRUSSEL SPROUTS
- HERBED FINGERLING POTATOES
- POTATO AND HAVARTI GRATIN
- ROASTED SEASONAL VEGETABLES
- ROASTED RED BLISS POTATOES WITH ROSEMARY AND SHALLOTS
- SAUTÉED GREEN BEANS WITH BACON AND CARAMELIZED SHALLOTS
- WARM QUINOA AND VEGETABLE PILAF
- BAKED PENNE PASTA WITH BASIL, PLUM TOMATOES, AND THREE CHEESES
- CAVATAPPI PRIMAVERA FIRE ROASTED VEGETABLES, SPINACH PORTABELLA AND A RED PEPPER CREAM
- CHEESE FILLED TORTELLINI WITH SPINACH AND ROASTED VEGETABLES IN A ROBUST TOMATO CREAM SAUCE

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BAR PACKAGES

	3 HOURS	4 HOURS	5 HOURS
WINE & BEER	\$27	\$31	\$35
LEVEL 1 SPIRITS	\$34	\$38	\$42
LEVEL 2 SPIRITS	\$40	\$46	\$51

WINE & BEER

SELECT FOUR WINES AND FOUR BEERS

- HOGUE PINOT GRIGIO
- SALMON RUN CHARDONNAY
- NY RIESLING
- LOCAL DRY ROSE
- KEUKA SPRING MERLOT
- BULLY HILL CABERNET FRANK
- BRANCOTT SAUVIGNON BLANC
- BUD LIGHT
- COORS LIGHT
- MICHELOB ULTRA
- SEASONAL SELTZER
- LOCAL IPA
- CORONA
- HEINEKEN
- HARPOON UFO
- MILLER LITE
- LOCAL CRAFT BEER

LEVEL 1 SPIRITS

INCLUDES: HOUSE LIQUORS & MIXERS, YOUR CHOICE OF 4 WINES & 4 BEERS FROM THE WINE & BEER BAR

- TITOS
- TANQUERAY
- SAUZA
- BACARDI
- JIM BEAM
- DEWARS

LEVEL 2 SPIRITS

INCLUDES: HOUSE LIQUORS & MIXERS, YOUR CHOICE OF 4 WINES & 4 BEERS FROM THE WINE & BEER BAR

- KETTLE ONE
- BOMBAY SAPPHIRE
- JACK DANIELS
- CAPTAIN MORGAN
- JOHNNIE WALKER BLACK
- PATRON

SUBSTITUTIONS OR ADDITIONS TO THE BEVERAGE MENU CAN BE ACCOMMODATED
AN ADDITIONAL FEE MAY BE APPLIED